

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

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Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

207	mal (, כים ss (ni	ns Notural Market and Deli umber and street, city, state, zip code) 1. New Mbong, 12 47150	Telephone Number	Date of In (mm/dd/y		PERMIT#
Owner			•	Purpose:	Follow-up Release Date		
Have	Freit	urt	<u> </u>	Routine	MO TODAY		
Owner's A	ddress			2. Follow-up	Summary of Violations:		
D	GI.			3. Complaint			
Person in (. 1		4. Pre-Operational	$C_{NC} = R_{NC} = R_{NC}$		
Responsible	Treil	<u>24†</u>		5. Temporary			
Kesponsion	ic i crson s	E-iii	4U	6. НАССР	Menu Ty	pe <i>(See back</i>	of page)
Certified F	ood Mana	per		7. Other (list)	1		
	Freibe		(6/6/ z4)		1 12	3 <u>X</u>	_45
				-	<u> </u>		
			ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS				
		ATE	FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU	JMMARY OF VIOLATIONS" A	ND IN THE N	NARRATIVE	BELOW AS "R"
Section#	C/NC	R	Narrative			To Be Co	rrected By
130	C	_	Observed (2) vocarend supplementations	in kitchen		Correc	
438	<u>८</u>		Observed unbalable charged in	Kijeha		Line	chil
256	NC		Observed no thomaste in Lairy / man	t retail energy		1 2	
413	MC		Obered "10" without mildle grap at.	entan better		Lw	
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MENU TYPE

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1 1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
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,	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations
1	exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and
2	served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation
	processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
	processes requiring cooking, cooling, and reneating are numed to 1 of 2 potentially hazardous roots.
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	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially
3	hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for
	next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
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	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially
1 4	hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include
4	advanced preparation for next-day service. Category would also include those facilities whose service population is highly
	susceptible.
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	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen
5	Extensive nanuting of raw ingredients. Food processing at the fetall level, e.g., smoking and curing, reduced oxygen
1	packaging for extended shelf-life.
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CODE ## CNG PIC: PIC: CFH: Health Policy Y - N Food Code: Y - N Email: 136 C Oright - 928 C John Mark Sump Must + daily thermal	Floyd County Health Department Inspection Notes									
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